Built-in Compact Oven

Steam cooking, Fan cooking, Grill

OPERATING INSTRUCTIONS

EBC SL7(S)
(55 cm)
EBC SL70(S)
(60 cm)

The documentation for the compact oven is 3-part: Instructions for use, baking / roasting chart and supplementary technical sheet. The safety instructions in the supplementary technical sheet are an integral part of this documentation.

Do not operate the appliance until you have read all documents and safety instructions.
In order to guarantee that you have taken note of the content of these instructions, we request that you send the complete warranty card to Customer Service in Mägenwil. Please hand these instructions to anyone who may use this appliance.

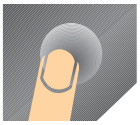
Electrolux

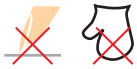
Start-up

Have you already set the time? See page 5

Use

- Press button with your finger tip –> set within 5 seconds!

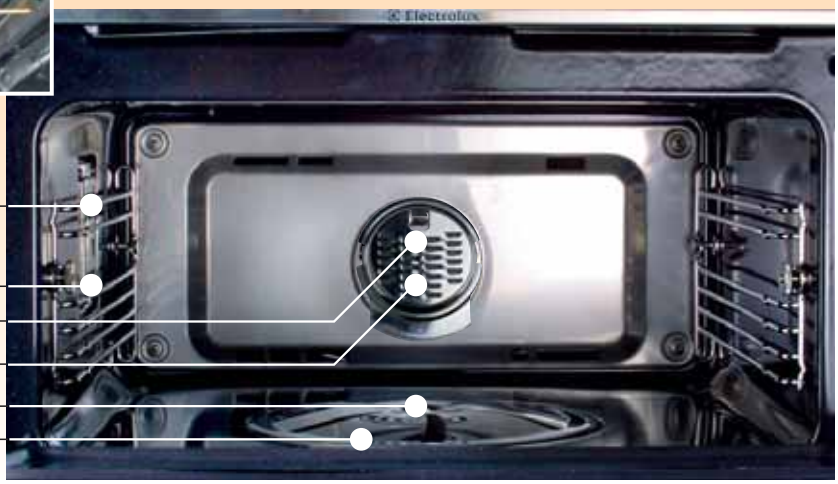




Control panel

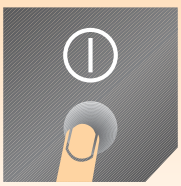
Baking area

⚠ Do not place aluminium foil / aluminium tray on the oven base!


Oven light (is switched on as soon as a function is started or the door is open)
Griddle guides (4 oven levels)
Rear wall heating element
Meat fat filter
Steam rosette
Steam generator

General

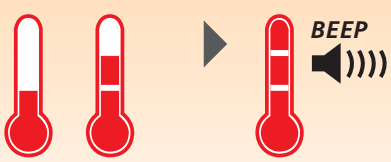
Switch on/off appliance



⚠ *No function when door opened*

When the appliance is switched off the residual heat is displayed until the temperature has dropped to 40 °C

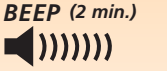
Temperature display



Appliance heats up

Temperature reached

If time / end is up



Appliance switches off automatically

Switch off BEEP: Press any button

After switching off the appliance the fan runs for at least 10 more minutes, until the temperature is less than 140 °C.

Cooking

During operation...

the temperature can be changed *(in 5 °C steps)*

the oven function can be changed

After operation...

1. Absorb water
2. Dry baking area

a - Allow to cool down
b - Rub in with a little vinegar

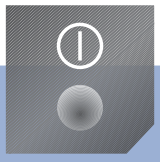
Select oven function

A PROGRAMMED RECIPES

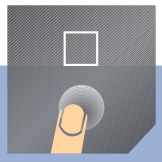
see baking and roasting charts and programmed recipes

1 **Pour in water**

Only use fresh tap water!



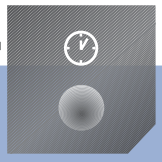
2 **Switch on**



3 **Select function**

Select poss. temperature

(within 5 sec.)

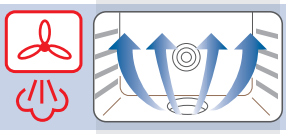
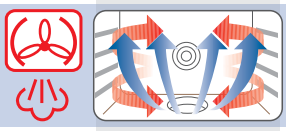


4 **Select time / end**

(see clock function, p.4)

Select poss. memory function

(see baking/roasting, p.3)

FUNCTIONS	Water	Grid	Oven level	Temperature	(*optional accessories p.5)
STEAM COOKING *FOR...*					
 - *Cooking* - *Heating* - *Poaching* - *Blanching* - *Defrosting*	*Max. 7 dl*	*1 or 2* grids*	*1 grid: 2* *2* grids: 1 + 3*	*Presetting: 96 °C* *Setting range: 50-96 °C*	**- Always use steam function in connection with the clock functions (otherwise there is no desteaming)!** *- Never leave oven doors open when steam cooking!* *- For best results, use glass cookware or chromium steel dishes** *- Do not use enamelled griddles* *- Rinse everything after long periods of non-use -> see cleaning, from page 6*
The cooking dish must be heat-resistant up to 120 °C!					
IINTERVAL COOKING					
 - *Baking* - *Roasting* - *Heating* - *Defrosting*	*2,5 dl*	*1 or 2* grids*	*1 grid: 2* *2* grids: 1 + 3*	*Presetting: 180 °C* *Setting range: 30-230 °C*	*Recommended temperatures for:* *- Heating: 110° C* *- Baking / Roasting: 30 - 230° C, s. see roasting/baking*

General

Baking / Roasting *(*optional accessories p. 5)*

Baking tins *(Roasting tray, Pyrex or stoneware)*

- *Place lean meat, venison, meat loaf directly on roasting dish*
- *Light forms require longer baking/roasting times*
- *Place baking forms/dish on shelf*
- *Use baking ceramics/heat-resistant forms with hot-air*

Grill grid

- *Grill with curve upwards to prevent slipping of roast/baking dish*

Sauces

- *Allow the gravy to brown slightly, then pour on hot water*
- *With a roasting time of over 1h: Do not add gravy ingredients into the roasting tin until 1/2h before the end*

⚠ ***Frozen pastry*** *(e.g. pizza)*

- *Place the griddle lined with baking paper to avoid distortion of baking sheet (differences in temperature)*
- *Use professional tray**

⚠ ***Grill***

- *Do not insert very fatty grilled food too close under the heating element*
- *Always supervise grilling*
- *If several items of food have to be grilled in succession; clean the griddle each time*

Baking / Roasting

During operation...

the temperature can be changed *(in 5 °C steps)*

the oven function can be changed

MEMORY FUNCTION

Possible to store one setting that will be used again and again

Press «M» button for 2 seconds until signal is audible (for new function button press again for 2 seconds)

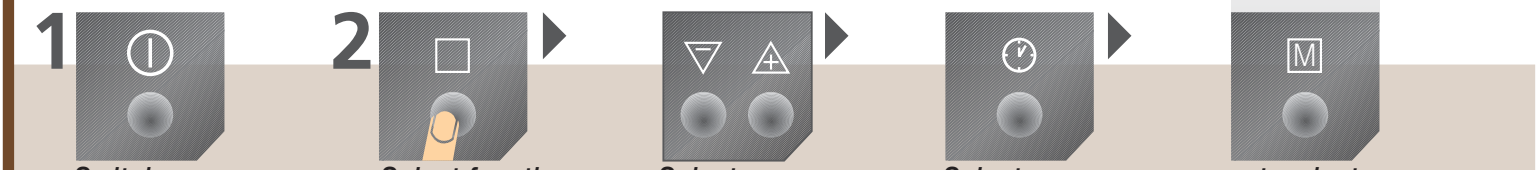
Start the memory function:

1. *Switch on*
2. *Call up memory storage with M button*

Select oven function

PROGRAMMED RECIPES

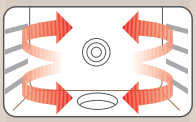
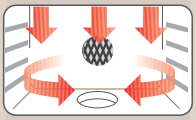
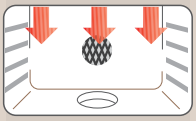
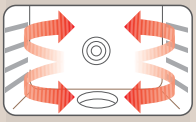
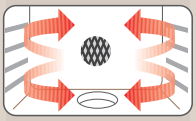
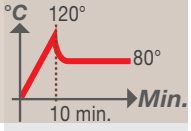
see baking and roasting table and programmed recipes



1	2			
Switch on	*Select function*	*Select poss. temperature*	*Select poss. time / end*	*evt. select memory function*
	Press button repeatedly...	*(within 5 sec.)*	*(see clock function, p.4)*	

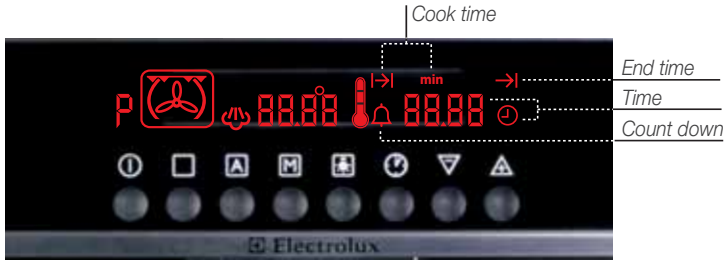
Replace grease trap after roasting with hot air and turbo grilling.
Remove grease trap when baking.

FUNCTIONS

		Plates / grid	Oven level	Temperature	(*optional accessories p.5)
FAN COOKING	*FOR...*				
	 - *Pastry (up to 2 levels)* - *Select temp. 15° C lower than indicated on recipes*	*1 or 2* plates*	*1 plate: 2 or 3* *2* plates: 1 + 4*	*Presetting: 170 °C* *Setting range: 30-230 °C*	*Avoid excessive contamination:* - *Use grease trap* - *Use high-rimmed plate with strainer**
TURBOGRILL					
	 - *High joints* - *Rollbraten (sliced roast pork)* - *Poultry* - *Gratins/casseroles* - *etc.*	*1 grid + 1 plate*	*Grid: 2 or 3* *Plate: 1 level below*	*Presetting: 180 °C* *Setting range: 30-230 °C*	- *Use grease trap/high-rimmed plate with strainer** - *The joint is cooked once it no longer holds down* - *Leave the roast uncovered for about 10 minutes before slicing*
GRILL SIZE					
	 - *For flat grilled food such as steaks, cutlets, sausages, fish* - *Grilled toast* - *Melting marzipan/ice cream* - *Overcrusting of casseroles*	*1 grid + 1 plate*	*Grid: 3 or 4* *Plate: 1 level below*	*Presetting: 230 °C* *Setting range: 30-230 °C*	- *Distance to heating element can be varied up or down by grid curve* - *Insert the baking tray below as a collection pan*
DEFROSTING & DRYING					
	 - *Baking/drying of herbs, fruit, vegetables (1 to 2 levels, change plates from time to time)* - *Defrosting*	*1 or 2* plates*	*1 plate: 2* *2* plates: 1 + 3*	*Presetting: 30 °C* *Setting range: 30-100 °C*	- *Line griddle with baking paper* - *Place dry food in single layers/close together* - *Open oven every now and then, cool down half-way* - *Dry sheets are particularly suitable* - *Check degree of dryness regularly (moist or crumbly)*
LOW TEMPERATURE COOKING					
LO	 - *Tender, juicy roasting (lean meat)* - *NOT suitable for braised meat or roast pork.*	*1 grid + 1 plate*	*Grid: 3 oder 4* *Plate: 1*	*Automatic:* 	- **Sear the meat in the pan!** - *Use grease trap for roasting!* - *Do not cover the meat in the oven!*

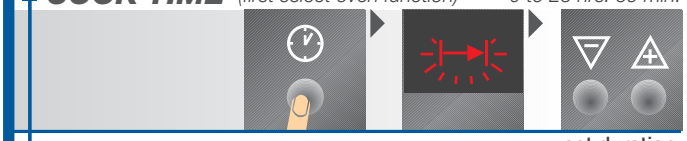
Clock functions

- *After setting a time, symbol flashes for 5 sec., afterwards the time, short time or duration is illuminated, and the time starts.*
- *While the corresponding symbol flashes (5 sec.): Set/change times*
- *By repeated touch the current time can be prompted*



COOKING TIME / END FUNCTION can be used at the same time:
- the oven shall be switched on and off automatically at the later time
- a programme is selected.

COOK TIME *(first select oven function)* *0 to 23 hrs. 59 min.*



set duration

END TIME *When will the meal be ready?*

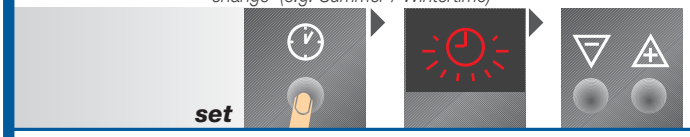
set time

COUNT DOWN *0 to 99 minutes*

No impact on oven operation

TIME

change (e.g. Summer-/ Wintertime)

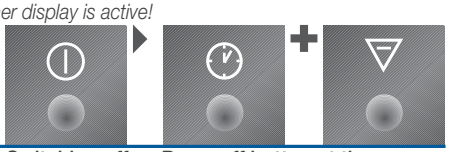


set

Time can only be faded out, if no other display is active!

Is the time faded out:
- *Display is illuminated when switched on*
- *Display goes out when switched off*

fading in/out



Switching off

Press off button at the same time for about 2 seconds until display goes out/lights up

Child Safety Device

Button locking mechanism

No function can be selected!

Switching off

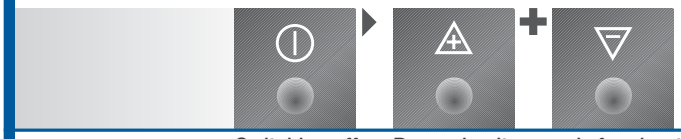
Press the off switch at the same time for about 2 seconds, until the display goes out/lights up

Child Safety Device on

Press the same button again for about 2 seconds in order to switch off child lock!

Buttons-signal

Switching on/off



Switching off

Press simultaneously for about 2 seconds until the signal is audible

Press the same button again for about 2 seconds in order to switch on the signal again!

Oven Safety cut-out

If the function and temperature is set WITHOUT time restriction,the oven switches off automatically as follows:

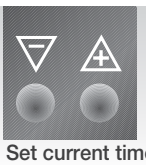
at 30 - 120 °C	after 12,5 h
at 120 - 200 °C	after 8,5 h
at 200 - 230 °C	after 5,5 h

Switching on after safety cut-out: Switch the oven off completely, it can be switched again.

Start-up

Setting the clock

After electrical connection/ power failure the set clock symbol flashes



Set current time

After 5 seconds the flashing stops And time shows the time

The oven operates only when the clock has been set!

Demo Mode

To test or carry out all operating modes. The oven does not heat.

1

Switch off appliance

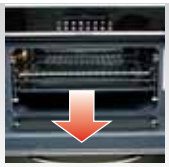
2

Press simultaneously for about 2 seconds until the signal is audible!

Demo Mode is switched on

Press the same button again for about 2 seconds to turn off Demo mode!

Initial cleaning

1 

Take out accessories and rinse (p. cleaning + service p. 7)

2

Clean with water + detergent (except oven cover) –> see Cleaning + service (p. 6)

*Remove objects from the oven! **Not** the type plate!*

Initial heating

1

Switch on

2

Select «Fan cooking»

3

Set 230° C

Operate closed 60 mins, switch off again

Air the area well during initial heating phase.

Open window!

Preheating

Because set temperatures are reached very quickly, preheating is unnecessary for most programmes...

Recommendation preheating at:
- **Meat dishes / short slices of meat (fillet, sirloin, cutlet, chops)**
  -> Meat pores close faster and roast meat remains juicy
- **Cookies diverging slightly, bread roll, pastries, biscuit rolls**

Optional accessories

Use the enclosed order form to order extra equipment

Glass baking tray

GBS 426

Pastry/baked goods professional plate Drying/Baking (non-stick)

PB 426

Insert grid for GG 275-2:

ER-GG 275 CN 210x125x7

Insert grid for GB 325 CN:

ER-GB 325 CN 270x210x7

cooking container (chromium steel) without holes:

GB 325 CN 325x265x40

cooking container (chromium steel) with holes

GBG 325 CN 325x265x40

Set of cooking containers, consisting of GB/GBG 325

GBS 325

Cleaning and care

⚠ While cleaning steam generator system, oven shelf runners, lamp glass and oven door, heating elements must not be switched on.
The oven has to be cooled down so as to be able to touch the central panels safely. Only the oven light must be switched on.

⚠ NEVER use high-pressure water cleaner for the oven!

Clean the appliance thoroughly and frequently! Avoid repeated burning of residue.

Cleanemail oven

⚠ - Do not use fine steel wool, scratching and scrubbing cleaning agents!
- You can use commercially available oven spray. Observe the manufacturer's instructions
  -> Wash the inside of the oven with warm detergent lye or vinegar cleaner and a sponge/cloth

TIP: Clean chrome parts in the oven with moistened steel ball (available from major distributors); no steel wool!
- Always keep the door seal, door seal surface and the inside clean. Lack of appliance cleanliness can lead to hazardous situations.

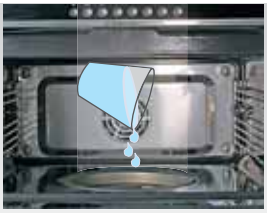
Oven cover with catalytic cleaning aid

(raised porous surface)

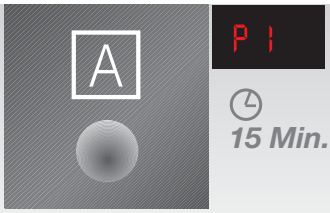
at temperatures over 200° C small contaminations and grease marks are deoxidised free of odour and fat.

- Do not use scratching or scouring cleaning agents, oven sprays/steel wool -> these damage the catalytic cleaning aid
- Only open the oven for a short time -> this supports the catalytic cleaning aid
- Do not use textile cloths, the shedding gets caught on the rough surfaces!

Cleaning programme



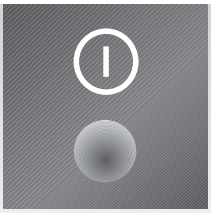
1 Pour in 1.5 ml water with at least 2 tbsp vinegar



2 Select cleaning programme

BEEP BEEP BEEP!

3 x beep is audible at the end



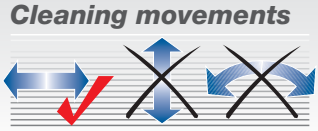
3 Switch off everything

4 a) Absorb water
b) Dry baking area

Control panel + oven door

Outside surfaces chromium steel smoothed:
- no aggressive/acidic or glass-ceramics cleaning agent
- no steel wool / pot cleaner

Cleaning movements



No rotating movements when cleaning, as surfaces will be damaged!

TIP: Clean with a soft, clean, moist micro-fibre cloth!

Alulook outside surfaces:
- If necessary a commercially available chromium steel cleaner can be used
  -> Observe manufacturer's instructions in using these cleaning agents!

- Hinge brackets must always bear firmly on the hinges from the door to the oven!
- Clean inside panel with hot detergent lye
- Soak heavy contamination
- Keep rubber seals clean and do not damage!

Glass interior has a heat-reflective protective layer -
Do not scratch with a knife, scraper or scotch brite etc!

Steam generating system

The steam generator should be rubbed dry after each use to avoid lime deposits.
Absorb water with a sponge and rub in with a few drops of vinegar.

Chemical de-scaling agents can ruin the oven's enamel. It is imperative that you follow the manufacturer's instructions!
Lime residue can be removed with a mix of vinegar and water.

1 2 dl water and 2 tbsp. vinegar

Leave for 10 min.

2 Wipe the oven clean with vinegar and water mix

3 Remove vinegar and water mix with sponge

4 Rinse with 2 dl water

5 a) absorb water
b) dry baking area

Remove slide rails

Unscrew knurled nut

Pull oven shelf gently over the set screw

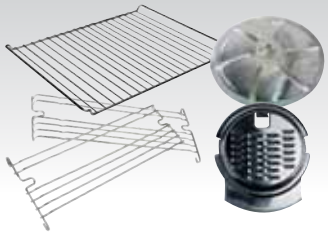
Pull out to the front

Reinstall:
Insert behind and reinsert over the set screw.
Screw tightly with knurled nut.

TIP: Clean griddle guides with brush in a hot detergent lye or with steel ball

Clean accessory

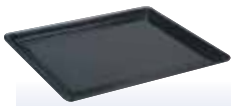
Clean with hot detergent lye (not suitable for dishwashers)



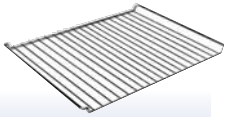
Wash with a soft brush in hot detergent lye or in the dishwasher

TIP: In cases of stubborn residue use a stainless steel ball (only on chromium panels!)

Accessories *(standard equipment)*



Pastry grid



Baking/Roast/Grill (chromium steel)

Glass cookware with 2 insert grills

Meat fat filter

Built-in Compact Oven

Steam cooking, Fan cooking, Grill

Programmed Recipes
Baking-/ Rosting Table

EBC SL7(S)
(55 cm)
EBC SL70(S)
(60 cm)

This document is an integral part of the instructions for EBC SL7/70 (S)

Electrolux

Useful tips...

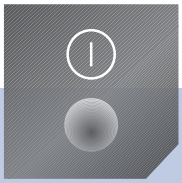
Information for baking duration can change, as egg sizes, Binding ability of flour as well as the mould material vary!

Bakery goods...

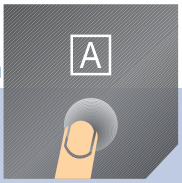
...is not rising....	*• Temperature is too high!*
...not browning.....	*• Raise temperature/time poss. use short • dark baking trays at top/bottom heat*
...too dark.....	*• Reduce temperature/time poss. raise*
...too dry.....	*• Raise temperature/time poss. raise • Add more liquid to the dough!*
...too moist.....	*• Reduce temperature/time poss. raise • Add less liquid to the dough!*

02.2005 by Electrosuisse

Programmed Recipes



Switch on oven



Select desired programme

«P1» to «P12»
Press button several times...

Beispiel:

Cooking time appears «Cooking time» illuminates

BEEP (2 min.)

Signal when end
(press any button!)

- *Postpone start: A delayed cooking time can be set (see «end» in the instructions)*
- *End cooking time early: Switch off oven*

P1 Cleaning programme

The cleaning function is described in the «instructions» on page 5

P2 Vegetable

for 4-5 persons

Cookware
You can use any form of cookware that is heat resistant up to 100 °C.

Ingredients

Split cauliflower into florets	400 g
Carrot	200 g
Kohlrabi "Cabbage"	200 g
Courgettes	200 g

Preparation:
Swill cauliflower and separate into florets Peel carrots and cabbage, cut into 1x1x4 cm pieces. Wash courgettes and cut in 1 cm slices.

Finishing:
Add all ingredients into open cookware and cook without adding water. You do not need seasoning for this cooking method.

Cooking
Steam cooking 96 °C groove 1+4 40 min
Add water via water tray 6.5 dl

P3 Blue trout

for 4 persons

Cookware
Must be heat-resistant up to 120 °C.

Ingredients

trout	4 pcs
lemon	1 pcs
pepper, salt	

Preparation
Wash the trout inside and outside, drizzle with lemon juice, add a little spice and place on a plate or if available a set form with strainer insert.

Cooking
Steam cooking 96 °C groove 2 30 min
Add water via water tray 4 dl

P4 Reheating meals

for 4-6 persons

Cookware
You can use any form of cookware that is heat resistant up to 110 °C.

Preparation
Arrange meals on the plate or cookware individually or mixed.
Place in the oven uncovered.

Cooking
Interval cooking 110 °C groove 2+4 20 min
Add water via water tray 2 dl

P5 Potatoes au gratin

for 4-5 persons

Preparation
Grease Pyrex form 30 x 21 cm with butter.

Ingredients

Potatoes	1000 g
Milk	200 g
Cream	200 g
Grated cheese	60 g

Salt, freshly-ground pepper, nutmeg, seasoning, garlic powder

Preparation
Peel the potatoes, cut into 3 mm thick slices and layer in a dish. Season with salt, pepper, nutmeg, spices, garlic powder. Mix milk and cream and pour over the potatoes. Finally sprinkle the grated cheese over.

Baking without preheating
Interval cooking 190 °C groove 2 55 min
Add water via water tray 2 dl

P6 Pizza

4 slices about Ø 28 cm

Preparation
- Tomato sauce
- all ingredients - room temperature

Ingredients dough

Water	250 g
1 egg	50 g
Yeast	20 g
Olive oil	30 g
Salt	10 g
Plain flour	500 g

Preparation dough
Dissolve yeast in water and knead into elastic dough with the rest of the ingredients. Leave the dough covered for 30 min, beat 3 times during this time.

Ingredients for tomato sauce

2 cans of peeled, chopped tomatoes	250 g	Salt, pepper, oregano
Onions finely chopped	50 g	or pizza spices
Garlic cloves, finely chopped	20 g	

Preparation of tomato sauce
Mix onions, garlic, spices and tomatoes and reduce fluid until there is a plump sauce. Leave to cool.

Topping:
600 g pizza cheese (feta), roughly grated, per pizza 150 g

Extras 400 g
Ham, salami, mushrooms, bacon cubes, anchovies, per pizza 100 g

Finishing
Split the dough into 4 portions, form in to round shape, add flour and shape into 3-4 mm thick slices.
Brush with cold tomato sauce, leave approx. 1cm edge. Top with your chosen extras and sprinkle cheese over.

Baking with preheating 230 °C:
Fan cooking 230 °C groove 3 20 min

Bake every 2 pizzas one after the other

P7 Roasting chicken

for 2 persons

Preparation
Take chicken out of fridge 1 hour in advance.

Ingredients

1 chicken	1000-1200 g	Salt, pepper, paprika
Groundnut oil	2 tbsp	some mustard

Preparation
Clean chicken inside and outside, wash and then dry with kitchen towel. Mix the spices with groundnut oil and brush evenly over the chicken.

Finishing
Roasting grill with plate on groove 1
or
ceramics or roasting tin on roasting grill.

Baking with preheating 200 °C:
Fan cooking 200 °C groove 2 60 min

Turn the chicken half way through the roasting time

P8 Roast beef

for 4-6 persons

Preparation
Take meat out of fridge 1 hour in advance.

Ingredients
Beef steak 1000 g
Groundnut oil 2 tbsp
Salt, pepper, Paprika, spices

Backing tin
Pyrex ceramic dish or cast iron roasting tin without lid.

Preparation
Wash beef steak, dry with kitchen towel and season. Heat oil in frying pan. Sear the beef steak well on all sides (10 min). Cook with low temperature automatic (120 - 80 °C).

Baking with preheating 120 °C / 10 min:
Low temperature 80 °C groove 2 140 min

Internal temperature 60 °C (rose)

P9 Roast pork

for 4-6 persons

Preparation
Take meat out of fridge 1 hour in advance.

Ingredients
Roast pork (neck) 1000 g Salt, pepper, Paprika, a little mustard
Groundnut oil 2 tbsp

Preparation
Wash pork and dry with kitchen towel. Mix the spices with groundnut oil and brush evenly over the meat. Place in roasting tin and then start roasting. Turn the meat half way through the roasting time.

Baking tin
Pyrex ceramic dish or cast iron roasting tin Baking with preheating

Variants:
1. line with dried plums
2. add vegetables, onions, sauce, wine after halfway through the roasting time

Backing:
Interval cooking 180 °C groove 2 90 min
Add water via water tray 2 dl

Turn after 30 min.
Internal temperature 75 °C

P10 Apple strudel

Preparation
- 1 orig. griddle
- 2 rolls of pastry formed
- all ingredients room temperature
- peel apples, remove core and cut into 12 pieces

Ingredients topping
Pastry (1.5 rolls) 480 g

Wrap the other half of the dough in transparent film and freeze

Hazelnut grated 50 g
Apples 1000 g

Ingredients cast
2 eggs 100 g
Sugar 50 g
Salt 3 g
Cream 200 g

Preparation cast
Stir eggs, sugar and salt until smooth and the sugar has dissolved, then mix in the cream.

Finishing
Place dough on the greased tray, dab the base well, distribute hazelnuts evenly and position cut apples. Place the cast over the apples.

Baking without preheating
Fan cooking 190 °C groove 3 55 min

If lumps appear, prick at once.

P11 Braided bread

(1slice 885 g)

Preparation
- Baking dish: orig. griddle with baking paper
- All ingredients room temperature

Ingredients dough
Plain flour 500 g
Sugar 5 g
Salt 10 g
Yeast 20 g
Butter 50 g
1 egg 50 g
Milk 250 g

Preparation dough
Dissolve dough into fluid, add the remaining ingredients and knead into elastic dough. Leave the dough covered for 30 min, beat 3 times during this time.

Finishing
Split the dough into 4 large same-sized pieces, form these into approx. 40 cm long strips and interweave every 2 sections. Drop these sections onto the plate, leave for 20 min. and brush with egg.

Baking without preheating
Fan cooking 190 °C groove 2 40 min

P12 Farmhouse bread

(1slice 980 g)

Ingredients dough
Semi-white flour 400 g
Rye flour 150 g
Salt 10 g
Yeast 20 g
Milk 200 g
Water 200 g

Preparation dough
Dissolve dough into fluid, add the remaining ingredients and knead into elastic dough. Leave the dough covered for 30-40 min, beat 2-3 times during this time.

Finishing
Split the dough into 2 large same-sized pieces, form into a round shape and leave covered for approx. 20 minutes. Before baking, flour the dough and cut 3mm deep diagonally with a sharp blade.

Baking without preheating
Interval cooking 200 °C groove 2 55 min
Add water via water tray 2 dl

Fan and steam cooking in succession

Settings, see «instructions» page 2

The specified times and temperatures are standard values, they vary according to size and quantity.
- The internal temperature in meat before switching to steam cooking should be between 60 - 63 °C.
- In order to be able to start the steam cooking function, the oven must cool down to a temperature of approx. 80 °C (see temperature indicator). To achieve faster cool down open the oven doors.

	Oven function	Temp. in °C	Time in minutes meat	Oven function	Time in minutes meat and extras	Level
Braised beef 1 kg Brussels sprouts, Polenta		180	50 - 60		30 - 35	1 3
Roast pork 1 kg Potato, vegetable, gravy		180	40 - 50		30 - 35	1 3
Roast veal 1 kg Rice, vegetable		180	40 - 50		30 - 35	1 3

Steam cooking

Settings, see «Instructions» page 2

The specified times and temperatures are standard values, they vary according to size and quantity.
Warning: the cooking functions must always be set in connection with the clock functions duration or end.
(see clock functions «instructions»)

	Water adition via water tray	Temperatur in °C	Time in minutes	Level
Couscous (with liquid 1:1)	2.5 dl	96	12 - 15	2
Rice (with liquid 1:1)	5.5 dl	96	35 - 40	2
Corn (Polenta) (with liquid 1:3)	5.5 dl	96	35 - 40	2
Jacket potatoes (Raclette)	7 dl	96	35 - 45	2
Boiled potatoes	5.5 dl	96	35 - 40	2
Sauerkraut	7 dl	96	50 - 60	2
Ratatouille	4 dl	96	25 - 30	2
Brussels sprouts	5.5 dl	96	30 - 35	2
Whole cauliflower	7 dl	96	35 - 45	2
Tomatoes	2.5 dl	75	15 - 20	2
Kohlrabi «Cabbage», Celery, Fennel	5.5 dl	96	35 - 40	2
Courgettes	4 dl	96	20 - 25	2
Carrots	5.5 dl	96	30 - 35	2
Defrosting and cooking vegetables	5.5 dl	60	30 - 35	2
Blanching vegetables	2.5 dl	96	12 - 15	2
Tender veal ham 1 kg	7 dl	96	50 - 65	2
Smoked loin of pork 600 1000 g	7 dl	96	45 - 55	2
Frankfurters, Veal sausages	2.5 dl	90	15 - 20	2
Schüblig of St. Gallen (sausage)	4 dl	90	25 - 30	2
Saucisson from the Vaud canton	5.5 dl	96	25 - 35	2
Pork sausage	4 dl	96	20 - 25	2
Trouts 250 - 300 g	4 dl	85	20 - 25	2
Fillet of fish	2.5 dl	80	10 - 15	2
Caramel pudding	4 dl	90	30 - 40	2

Interval cooking

Settings, see «Instructions» page 2

The specified times and temperatures are standard values, they vary according to size and quantity.

Water addition max. 2.5 dl	Temperatur in °C	Time in minutes	Level
Regenarate meals, 6 dishes Ø 24 cm	110	15 - 20	2 + 4
Rost pork 1 kg	180	55 - 65	2
Braised beef 1 kg	180	55 - 65	2
Roast veal 1 kg	180	45 - 55	2
Meat loaf uncooked 500 g	180	30 - 40	2
Smoked loin of pork 600 - 1000 g, soak 2 hours	180	35 - 45	2
Chicken 1 kg	200	45 - 55	2
Duck 1,5 - 2 kg	180	55 - 65	2
Goose 3 kg	170	130 - 170	1
Gratin potatoes, Gratin leek- poatoes	190	40 - 50	2
Pasta bake	180	35 - 45	2
Lasagne	180	45 - 50	2
Various breads 500 - 1000 g	190 - 200	50 - 60	2
Bread roll 40 - 60 g	210 - 220	20 - 25	3
Freshly baked bread rolls 30 - 40 g	220	5 - 7	3
Freshly baked bread rolls 30 - 40 g frozen	220	5 - 7	3
Freshly baked croissant chilled	200	6 - 8	3
Freshly baked croissant chilled 40 - 50 g frozen	200	5 - 7	3
Fresh baked baguettes 40 - 50 g	200	4 - 7	3
Fresh baked baguettes 40 - 50 g frozen	200	5 - 7	3
Ham in bread pastry 1500 g - 2000 g	200	60 - 80	3

Fan cooking

Setting, see «Instructions» page 3

- **The cooking times and temperatures given are standard values**
- **The indications for weight are calculated for the unbaked pastry without a baking dish**
- **For temperature indications with * the oven is preheated at the specified temperature**

	Roasting/baking dishware	Temp. in °C	Oven Level from Bottom	Time in minutes	Notes
Meat / fish / poultry / game					
Chicken Nuggets frozen	Griddle / baking paper	190*	3	15 - 20	According to manufacturer's instructions
Duck 2 kg, stuffed	Griddle with strainer	180	2	110 - 130	Turn after 50 min.
Fish fingers	Griddle / baking paper	210	3	15 - 20	Or according to manufacturer's instructions
Trout in foil 250 - 300 g	Rost	230	3	15 - 20	Smear foil with butter
Meat loaf 1000 g	Heat resistant dish on grid	200	2	60 - 75	
Chicken leg 2 pcs.	Heat resistant dish on grid	200	3	35 - 45	Glass dish with strainer
Chicken halves 2 pcs. à 500 g	Rost-Griddle	200	3	40 - 50	Griddle on level 1, do not turn chicken
Whole chicken 1 kg	Rost-Griddle	200	2	50 - 60	Turn after 20 min.
Braised beef 1 kg	Heat resistant dish on grid	190	1	80 - 90	Turn after 40 min.
Roast beef 1 kg		220*	1	25 - 40	preheat, 10 min. standing time
Roast pork 1 kg		190	1	80 - 100	Turn after 40 Min.
Roast veal 1 kg		190	2	65 - 75	Switch off oven, leave it 10 min.
Pastries					
Broccoli and leek pastries	Griddle	190	3	40 - 50	Prick base well
Fruit pastries with fresh Fruit and 400 g cast	Griddle	190	3	45 - 55	Prick base well
Fruit pastry with frozen Fruit and 700 g cast	Griddle	200	3	50 - 60	Prick base well
Vegetable pastry	Griddle	200	3	40 - 50	Blanch vegetables, prick base well
Cheese pastry 1900 g	Griddle	180	3	45 - 55	Prick base well
Mushroom pastry	Griddle	180	3	40 - 50	Prick base well
Quiche 1200 g	Griddle round 30 cm, grill	190	3	35 - 45	Prick base well
Sweet cookies					
Chräbeli/ Springerli 35 pcs. each 10 g	Griddle	170	3 2 + 4	12 - 15 13 - 16	Leave to dry overnight
Gingerhead/ honey cookies up to 100 g	Griddle	170	3	15 - 25	
Mailänderli/ Butter cookies 5 mm thick	Griddle	170	3 2 + 4	17 - 22	Brush Mailänderli 2 x with egg
Macaroons 30 pcs. each 10 g	Griddle	230*	3	6 - 8	should only be stewed
Meringues 2 griddles x 15 pcs. each 30 g	Griddle	100	3 2 + 4	120 - 150	
Shortcrust pastry base 350 g Diam. 24 - 26 cm	Grill / Griddle round	180	2	25 - 32	Brush base well and leave standing for about 1 hr
Shortcrust pastry base in small aluminium moulds 9 pcs. each 30 g, Diam. base 6 cm	Small aluminium moulds / grill	190	3	18 -23	
Shortbread biscuits 1 sheet 30 pcs. each 10 g	Griddle	180*	3 2 + 4	15 - 20 17 - 22	
Cream puff/ Choux pastry 20 pcs. each 30 g	Griddle	200	3	35 - 40	
Cinnamon star/ chocolate balls 30 pcs. 8 - 10 mm thick	Griddle	140*	3 2 + 4	18 - 23 19 - 24	

Fan cooking

Settings, see «Instructions» page 3

- For temperature indications with * the oven is preheated at the specified temperature

Puff pastry / Apero baking	Roasting/baking dishware	Temp. in °C	Oven Level from Bottom	Time in minutes	Notes
Ham croissant 40 - 50 g, frozen	Griddle	200	3 2 + 4	25 - 30	Manufacturer's instructions no preheating 3 min. longer
Mini pizza 15 - 20 g, frozen	Griddle	190*	3 2 + 4	10 - 13	
Aperomix 15 - 20 g, frozen	Griddle	190*	3 2 + 4	10 - 13	
Prussiennes up to 20 g, frozen	Griddle	200*	3 2 + 4	10 - 13	
Party Quiches 15 - 30 g, frozen	Griddle	190*	3 2 + 4	10 - 13	
Viennese sausages in pastry	Griddle	200	3	25 - 30	Manufacturer's instructions no preheating 3 min. longer
Sausages in pastry up to 20 - 30 g, frozen	Griddle	200*	3 2 + 4	15 - 20	
Fillet in pastry, ca. 1 kg	Griddle	180*	3	40 - 50	Manufacturer's instructions no preheating 3 min. longer
Bagel / bread/ pizza					
2 breads each 650 g pastry	Griddle	200	2	50 - 60	
Bread roll 12- 16 each 40 - 50 g	Griddle	230	3	20 - 25	
1 braided bread 900 - 1000 g	Griddle	190	2	32 - 40	
1 tarte flambee around 30 cm, 1100 g	Griddle	220*	3	20 - 25	Manufacturer's instructions
Freshly baked bread rolls 30 - 40 g	Griddle	200*	3	5 - 7	Manufacturer's instructions
Freshly baked bread rolls 30 - 40 g frozen	Griddle	200*	3	15 - 17	Manufacturer's instructions
Freshly baked croissant chilled	Griddle	180*	3	3 - 5	Manufacturer's instructions
Freshly baked croissant chilled 40 - 50 g frozen	Griddle	200*	2	12 - 15	Manufacturer's instructions
Fresh baked baguettes 40 - 50 g	Griddle	200*	3	8 - 12	Manufacturer's instructions
Fresh baked baguettes 40 - 50 g frozen	Griddle	200*	3	15 - 20	Manufacturer's instructions
Pizza (original griddle)	Griddle	230*	3	17 - 25	
Pizza round, 30 cm	Griddle	230*	3	13 - 18	Original Original baking tray
Pizza «Mini» frozen	Grid	230	3	7 - 10	Manufacturer's instructions
Ham in bread pastry 1500 g - 2000 g	Griddle	200	2	60 - 80	
Baggel 40 - 50 g	Griddle	200	3	15 - 20	
Sweet bagel					
1 ring cake 1000 -1200 g	Grill / ring cake form	170	2	40 - 50	
1 braided nutcake filled without mould 600 - 800 g	Original baking tray	170	2	28 - 35	
Crumble cakes 700 - 800 g	Grill / spring form 26 cm	190	2	30 - 40	
1 nut or almond cakes 600 - 800 g	Grill / cake form 30x11x7 cm high	180	2	35 - 45	
Fruit loaf approx. 1000 g	Griddle	180	2	40 - 50	
Bagel, small, unfilled 16 pcs. 40 - 50 g	Griddle	190	3	15 - 20	
Bagel, small, filled 12 pcs. 70 - 80 g	Griddle	180	3	18 - 23	
Cakes / pies For pastry that does not rise heavily, do not use high-rimmed moulds (springs forms)	Roasting/baking dishware	Temp. in °C	Oven Level from Bottom	Time in minutes	Notes
Apple strudel 1pcs. 1200 g	Griddle	200	3	50 - 60	Strudel before baking 2 x buttered
Biscuit roulades	Griddle	230*	3	8 - 10	
Sponge cake spring form 26 cm	Spring form 26 cm, grill	180*	2	35 - 40	

Fan cooking

Settings, see «Instructions» page 3

Warning: For pastry that does not rise heavily, do not use high-rimmed moulds (spring forms).

Cakes (marble-, Tirolean, fruit, lemon-) approx. 1000 g	Cake form 30x11x8 cm, grill	170	2	55 - 65	Position of baking dishes, in the centre, diagonally to the wall
Covered apple cakes 1300 g	Griddle around 28 - 30 cm, grill	190	3	45 - 55	Position of baking dish: in the centre
Ring cake 1000 g	Cake form 30x11x8 cm, grill	170	2	50 - 60	
Rum-, Orange-, Carrot cake pieces (Schnitte) 1200 g	Griddle	180	3	25 - 30	
Batter fruit cakes 1000 g	Griddle around 30 cm grill	170	3	45 - 55	
Apple / crumble cakes		190	3	40 - 50	
Zucchetti cakes 1600 g		180	2	55 - 60	
Various dishes					
Casserole/ Gratins	Gratin dish on grid	180	2	40 - 50	
Gratin potatoes, 1 kg potato	Gratin dish on grid	180	2	40 - 50	
Cheese soufflée for 4 persons	Heat resistant dish on grid	170	2	50 - 60	Butter dish and dust with flour
Pre-packed lasagne 400 g	Original container on grid	230	2	15 - 20	without preheating or manufacturer's instructions
Baked potatoes	Griddle / Baking paper	230	3	20 - 30	Potato halved, turn once
Oven chips frozen		230	3	20 - 30	manufacturer's instructions
Oven croquettes frozen		190	3	25 - 30	manufacturer's instructions
Moussaka for 4 persons	Gratin dish on grid	180	2	50 - 60	

Grill size

Settings, see «Instructions» page 3

Do not preheat grill	Rosting / Baking dishware	Temp. in ˚C	Oven Level from Bottom	Time in minutes	Notes
Sausages	Grid up	230	4	ca. 15	Turn after 9 min.
Steak fillets up to 4 pcs	Grid up	230	4	ca. 15	
Whole fish 200 – 250 g	Grid up	230	4	ca. 15	
Grilled snails	Grid up	230	4	ca. 15	
Grilled sausages	Grid up	230	4	ca. 15	
Ham and cheese toast	Grid down	230	4	10 - 15	Turn after 6 - 8 min.
Pork chops lean 4 pcs each 200 g	Grid up	230	4	15 - 20	Turn after approx. 10 min.
Toast Hawaii	Griddle	230	4	15 - 20	
Toast on its own 8 pcs 7 x 8 cm	Grid up	230	4	1. Seite 7 2. Seite 3	Without preheating

Turbogrill

Settings, see «Instructions» page 3

Do not preheat grill	Rosting / Baking dishware	Temp. in ˚C	Oven Level from Bottom	Time in minutes	Notes
Gnocchi Parisian style	Heat resistant dish on grid	200	2	15 - 20	
Gnocchi Piemonteser style		200	2	15 - 20	
Gnocchi Roman style		200	2	20 - 25	
Potato casserole		190	2	30 - 40	

Low temperature Cooking «LO»

Settings, see «Instructions» page 3

- The specified times and temperatures are standard values.

Before cooking, sear in the frying pan	Roasting/ baking dishware	Weight g	Oven Level from Bottom	Temp in °C	Time in minutes
Roast beef half, internal temperature 55 °C	Grill, heat resistant dish	1000	2	120 / 80	110 - 130
Pork loin, internal temperature 65 °C	Grill, heat resistant dish	1000	2	120 / 80	140 - 160
Roast veal, internal temperature 65 °C	Grill, heat resistant dish	1000	2	120 / 80	150 - 180

Drying

Settings, see «Instructions» page 3

Use the dry sheets. You achieve a better result if you switch off the oven half way through the drying time. Open and leave to cool down completely, preferably overnight. Afterwards leave to finish drying

	Roasting/ baking dishware	Temp. in ˚C	Oven Level from Bottom	Time in hours	Notes
Vegetables					
Beans	Drying sheet	75	2 + 4	6 - 9	Open oven now and then, cool half way through
Herbs	Drying sheet	40 - 50	2 + 4	2 - 4	
Chilli peppers	Drying sheet	75	2 + 4	5 - 8	
Mushrooms	Drying sheet	50	2 + 4	6 - 9	
Vegetables for soup	Drying sheet	75	2 + 4	5 - 6	
Fruit					
Apple slices	Drying sheet	75	2 + 4	6 - 9	Open oven now and then, cool half way through
Apricots	Drying sheet	75	2 + 4	8 - 12	
Pears	Drying sheet	75	2 + 4	9 - 13	
Plums	Drying sheet	75	2 + 4	8 - 12	

Sterilising

Settings, see «Instructions» page 3

	Roasting/ baking dishware	Temp. in ˚C	Oven Level from Bottom	Time in minutes	Notes
Berries	High-rimmed griddle with water	175	2	45 - 55	Glasses at most 16 cm high, until starts bubbling sterilise at 150 ˚C for 40 mins, afterwards 45 min standing time in oven
Vegetables, carrots, mixed pickles, asparagus	High-rimmed griddle with water	175	2	45 - 55	Glasses at most 16 cm high, until starts bubbling sterilise at 150 ˚C for 60 mins, afterwards 45 min standing time in oven, repeat after 24 hours 175 ˚C, until bubbling starts after leave standing for 45 mins
Fruit, pears, quinces, stone fruit	High-rimmed griddle with water	175	2	45 - 55	Glasses at most 16 cm high, until starts bubbling sterilise at 150 ˚C for 60 mins, afterwards 45 min standing time in oven

Built-in Compact oven

Steam cooking, Fan cooking, Grill

Technical data/Problem solving
Customer service/Warranty
Safety instructions
Installations

EBC SL7(S)
(55 cm)
EBC SL70(S)
(60 cm)

This document is an integral part of the documentation for the installation compact oven EBC SL 7/70(S)

Electrolux

Installation Instructions

Details see safety instructions page C

Electrical connection / supply

For servicing the appliance must be disconnected!

Connection by means of a power socket shall be provided by the customer, so that the power socket is available and outside the range of coordination

1. Clamp connection as per the connection diagram
2. Secure the strain relief

The electro connection has to be carried out by a licensed fitter.

For a network connecting line, use line version H05VV-F or higher.

Installation has to be carried out using a supply line with plug or it shall be provided with a separator laid in the home installation with at least 3 mm contact gap, which separates the equipment at the same time and all-pin, according to NIN 2000.

Installation

During installation in combustible matter, NIN 2000, section 4.2.2 and fire protection guidelines and regulations of the Association of Cantonal Fire Insurance shall be strictly adhered to.

1 Place the appliance in front of the recess and connect the mains plug.

- Cable length: 1.50 m from appliance
- Plug: version 12

2 Push the oven into the recess

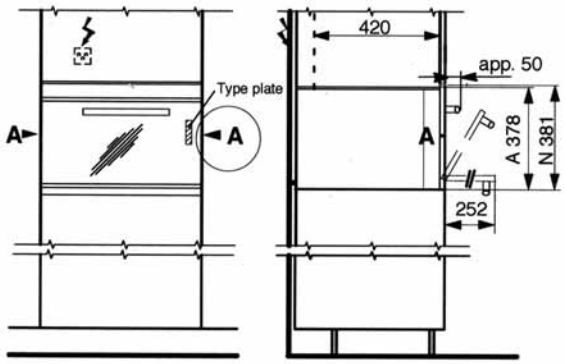
CAUTION: Do not pen in the cable!

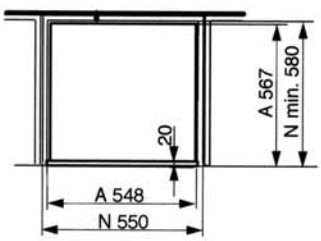
3 Fix the oven on the both sides with 2 screws **(detail A)**

Variants

If the compact oven is built in directly over the installation oven in combinations, this must be done with the enclosed support bracket set no. 315 68 3900. Look at installation sheet no. 315 38 37 00 for the installation standard.
When installing several appliances only one recess is necessary. The support brackets are also available as optional extras.

EBC SL7 (S) (55 cm, 230 V)

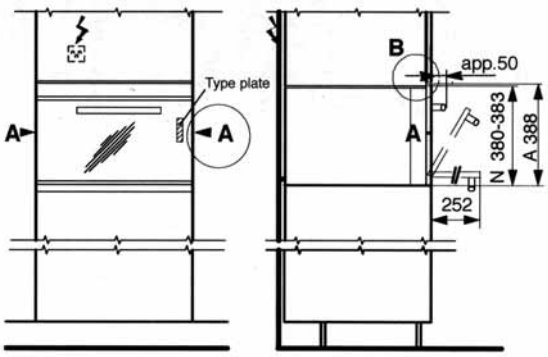


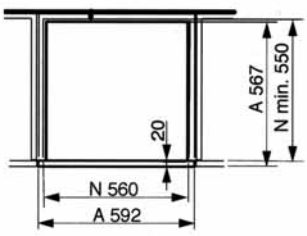


A = Appliance
N = Niche

detail A

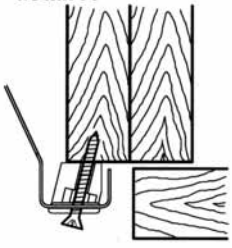
EBC SL70 (S) (60 cm, 230 V)



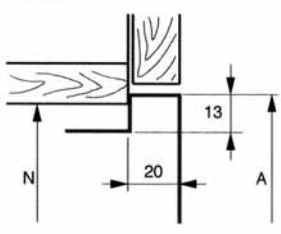


A = Appliance
N = Niche

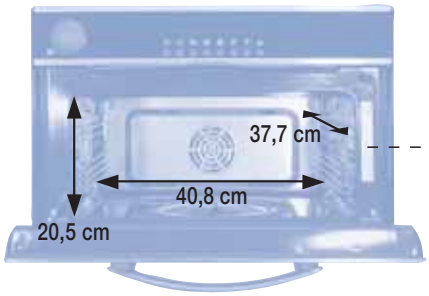
detail A



detail B



Technical Data



- Bakery volume 31,5 l

Read label

Customer service needs this data for all enquiries/orders!

External dimensions for:

cm	*EBC SL7 (S)*	*EBC SL70 (S)*
Height	37,8	38,8
Width	54,8	59,2
Depth	56,7	56,7
Depth when door open	81,9	81,9

Steam generator:	*1800 W*
Fan cooking (Rear wall heating element):	*1650 W*
Turbo grill:	*1500 W*
Grill size:	*1500 W*

Indications conditional of manufacture

According to model 2 glass recesses are visible on the left side of the front panel. These are conditional on production technique and have no impact on quality and life span of the appliance.

Problem Solving

Improper work can result in damage to persons or property. If you cannot remove interferences with these tips, please contact your customer service (see page B).

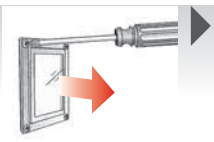
Problem	*Cause*	*Solution*
The oven is not working	Fault in the power supply	- Check fuses - Mains plug connected?
- The oven is not getting hot even though the mode of operation and temperature are switched on - Heating element and fan are not working	- Automatic programm with delayed cooking start was set - Possible that the demo mode is activated!	Cancel automatic settings or reset -> Clock functions see 5, operating instructions Switch off demo mode: 1. Switch off 2. At the same time press until the signal is audible
Oven light is not working	Bulb is defective	Exchange bulb -> see page B
Service-Symbol light (Errorr-Code)	According to error	Notify customer service
Symbol time of day is flashing	Power cut	Set time of day -> see page 5, Instructions for use

Changing Lamps

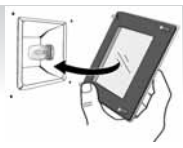
Before changing lamp, disconnect or unscrew fuses!

* 25 W, 230/240 V – E14
constant up to 300 °C
–> Electo specialist dealer or central replacement part service

Squared lamp cover



1 Remove griddle guide, Unscrew glass.



2 Unclip glass and seal carefully! Unscrew light bulb*

Do not damage seals!
Do not forget to fit it back again!

Assembly in reverse order

Warranty

For each product we issue a warranty of 2 years (display by letter of guarantee, invoice or sales document) to the end consumer from sale or delivery date. The warranty covers the costs for materials, work and travel time, it is not applicable in the event of non observance of instructions for use and operating regulations, improper installation and damage caused by external influences, force majeure, third party interferences and use of non-original parts.

Subject to technical modifications.

Safety instructions

- In the case of emergency immediately pull out the mains plug or switch circuit breaker to OFF

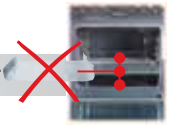
- ONLY use appliance once you have read and understood these instructions
- Only use for standard home cooking and roasting, in accordance with these instructions
- Only use when installed and in-house. Electric shocks, risk of injury!
- Keep these instructions safe for other persons using the oven
- Disregarding these instructions/safety instructions can result in this appliance posing a danger
- After use check whether the appliance is switched off

- NEVER use for heating purposes or purposes other than those described
- NEVER use when defective or you suspect there are defects/damage

- Installation only by specialist while observing the installation instructions and the local regulations
- Installation in combustible materia: Adhere to NIN2000 guidelines and fire prevention act
- Install appliance at a suitable working height (eye level)

- The power supply must comply with details on appliance. The appliance has to be connected to power supply and protective earthing by a specialist as standard, via mains plug or permantely connected via network circuit breaker (all-pin 3 mm contact gap)
- The mains plug or circuit breaker must be within reach at ally times
- Do not allow the cord to come into contact with the back of the appliance/hot parts.

- Always supervise when heating oil/fat, do not overheat - it can become inflamed: **Fire risk!** Extinguish fire with fire blanket or foam extinguisher
- NEVER line oven with aluminium foil, or base with accessories. -> **This will ruin the oven base!** (Good baking results are only achieved without foil)



- Always keep the oven clean (build up of odours)
- Clean inside carefully. Do not use sharp objects (Damage)
- Prior to cleaning, disconnect appliance from mains and leave to cool down!
- Before exchanging oven lamp disconnect appliance from mains, pull out mains plug or disconnect the mains fuse
- Do not clean appliance with steam or high pressure device. Do not use combustible cleaning agent
- If oven shelf runners are removed for cleaning, always ensure you reinstall them correctly. Otherwise there is a risk of grills or shelves falling. Burn hazard
- Caution when cleaning the steam rosette: sharp edges
- Only remove the remaining water from the steam generator once it has cooled down
- Only install or remove grease trap when the appliance is switched off.

- Do not use appliance in the case of defect or suspicion of defect, immediatley disconnect from mains. Repair work to be carried out by authorised customer service.
- Do not damage mains cable, e.g. jamming, sharp edges, heat etc. Do not use appliance with defective mains cable, disconnect immediately. ONLY have mains cable/plug and oven door replaced by customer service, in order to avoid hazards
- Do not open oven housing. Oven doors must only be removed by service technician. Risk of injury

- For safety reasons only use original replacement parts and accessories
- Only use accessories recommended by the manufacturer and oven-suited dishware

CAUTION! If the appliance is used, the basic safety precautions have to be complied with, in order to elimiate the risk of fire, electric shock and injuries to persons

- Appliance parts become hot during use. Burn hazard!
- Do not use oven to store food
- Only use supplied accessories and suitable, heat-resistant dishware, observe manufacturer's instructions.
- Keep oven door closed when steam cooking. Risk of damage from humidity
- Caution when opening the oven door after steam cooking. Hot steam can cause burns
- Always operate appliance with steam rosette from the steam generator. Avoid contact with hot water in the steam generator. Burn hazard
- DO NOT fill water directly in the steam generator, always via water drawer. Boiling water can cause burns.
- In using alcoholic ingredients in the oven, highly inflammable gas can emerge, Caution when opening the door, no flames, sparks, blaze nearby.
- Keep oven door closed when grilling and oversee appliance. Keep children away. Window is especially hot; Burn hazard!
- Only handle hot cookware with oven gloves or thermo gloves
- Keep children away from hot oven. Non-instructed persons, especially children, must not operate the oven or only under supervision.
- Caution when closing the oven door. Risk of catching parts of your own body or someone else's.
- Caution when taking out grills/shelves with cooked food. The grills/shelves can slide down when in a sloping position. Caution: Burn hazard
- Containers with hot liquid can tip if they hang over the edge of the grill. Caution: Burn hazard
- Avoid overheating: Detrimental steam can develop, alcohol can ignite, food can dry out and inflame
- Clean appliance and remove food residues regularly (hygiene, Fire hazard, service life of appliance)
- Always keep seals and seal areas clean (heat loss)
- Switch off the oven after use. Disconnect the appliance from the mains for long periods of non-use.
- Do not load, climb or sit on over door.
- Do not pull mains plug from power socket by the cable. Do not touch mains plug/-socket with wet hands

- Observe national and regional regulations for disposal.
- Packaging: Can be recycled, foil and rigid foam parts are labelled accordingly. Dispose at public places of disposal
- Appliance: Pull main plug from socket. Shorten mains cable on appliance.Take appliance and mains cable to public place of disposal/dealer

This applicance meets the EC directives:
- 73/23/EWG Low voltage directive including amendment 90/683/EWG
- 89/336/EWG EMV directive including amendment 92/31/EWG
- 93/68/EWG CE identification directive

Customer service

One number for all locations **- 0848 848 111** or **http://www.electrolux.ch**

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Ey 5

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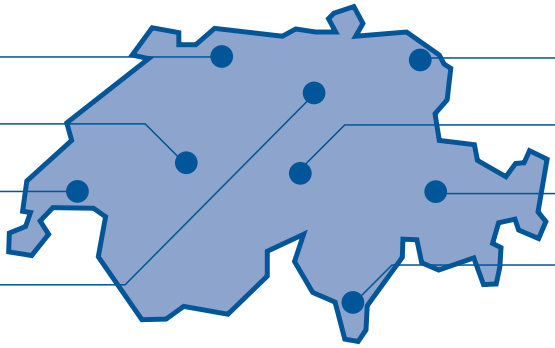

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6032 Emmen
Buholzstrasse 1

7000 Chur
Comercialstrasse 19

6916 Grancia
Zona Industriale E

Cooking advice/Sales **- 01 405 81 11**

8048 Zürich
Badenerstrasse 587

Replacement parts sales **- 0848 848 023**

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Industriestrasse 10

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This TSM SUCCESS MANUAL® was checked by Electrosuisse as to compliance with the safety-relevant standards and analysed by means of an applied risk analysis for sufficiency and correctness of instructions for the safe use of the appliance.

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